



PASSED

APPETIZERS

PRICED PER PIECE*

TUNA POKE SPOONS	\$5
COCONUT SHRIMP - GOCHUJANG GLAZE	\$5
MINI CRAB CAKES - GREEN GODDESS AIOLI	\$6
TOMATO MOZZARELLA ARANCINI	\$3
SHRIMP AND MKT FISH CEVICHE SPOONS	\$6
BUFFALO CAULIFLOWER SKEWERS - HOT SAUCE AND CHIVES	\$3
GRILLED STEAK SKEWERS - CHIMICHURRI	\$6
MINI COUNTRY HAM AND PIMENTO CHEESE BISCUITS - HOT HONEY	\$3
TARTARE SPOONS - MINCED BEEF, DIJON, CAPERS, LEMON JUICE, & EGG JAM	\$7
PRETZEL BITES - 8 LBS OF BITES PLUS CHEESE AND MUSTARD	\$140
BURGER SLIDERS - CHEESE, LETTUCE, BURGER SAUCE	\$5
WINGS - DRY RUB OR HOT WINGS WITH HOUSE-MADE HOT SAUCE	\$1.75
MINI DONUTS - TOSSED IN CINNAMON SUGAR	\$4
MINI FRUIT TARTS - WITH SEASONAL FRUIT FILLING	\$5
ASSORTED DESSERT BARS - LEMON BARS, BROWNIES, FRUIT CRUMBLE BARS	\$4



STATIONS MENU

PRICED PER PERSON*

CARVING STATIONS

CEDAR PLANKED SALMON	\$18
SEATED TUNA	\$22
BEEF TENDERLOIN	\$31
PRIME RIB	\$28
NEW YORK STRIP	\$26
FLANK STEAK	\$20
SMOKED TURKEY	\$16
LEG OF LAMB	\$20
PORK LOIN	\$16

RAW BAR

OYSTER BAR - COCKTAIL, SALTINES, MIGNONETTE, HORSERADISH	\$MKT (\$12-18 based on selection)
TUNA TARTARE - DICED AAA TUNA, FRESH CUCUMBER, CREAMY SHOYU DRESSING, KATAIFI NEST, YUZU CHIPOTLE AIOLI	\$5
SHRIMP COCKTAIL - JUMBO SHRIMP, SERVED WITH HOUSE COCKTAIL SAUCE	\$18
CAVIAR - CREME FRAICHE, HARD BOILED EGG, CHIVES, BLINIS	\$120 per tin



PLATED

MENU

Selections must be made for each guest and submitted with a corresponding floor plan 2 weeks before the event date. Available for buyouts only.

\$60 PER PERSON

SALADS

CHOICE OF 2

CAESAR SALAD

Charred Little Gem Lettuce, Parmesan, Toasted Breadcrumbs

SEASONAL HOUSE SALAD

Spring Greens, Mint, Pickled Strawberries, Manchego, Sunflower Praline, Cucumbers, Strawberry Lemonade Vinaigrette

WEDGE SALAD

Smoked Bacon, Blistered Tomato, Shaved Purple Onion, Sesame Seed, Roth Buttermilk Bleu Cheese Dressing

ENTRÉES

CHOICE OF 2 • ADDITIONAL OPTION + \$8 PER PERSON

VEGETABLE CHICKEN LINGUINI

Mushrooms, asparagus, charred tomatoes, Cajun cream sauce

CHICKEN PICATTA

Confit Fingerling Potatoes, Asparagus, Piccata, Sundried Tomato Tapenade

SEARED MARKET FISH

Confit Fingerling Potatoes, Asparagus, Beurre Blanc

PRIME FILET

Confit Fingerling Potatoes, Asparagus, Chimichurri

SHORT RIB +10PP

Whipped potatoes, Asparagus, mushroom bordelaise

DESSERT

BEIGNETS

With Nitro Cold Brew Icing & Powdered Sugar

PECAN PIE +5PP

Served Warm with Salted Caramel Ice Cream

SEASONAL FRUIT CRUMBLE

Served Warm with Salted Caramel Ice Cream

BOURBON CARAMEL BROWNIE +5PP

Served Warm with Salted Caramel Ice Cream and a bourbon caramel drizzle



BUFFET \$70 PER PERSON

MENU

SALADS

CHOICE OF 2

CAESAR SALAD

Charred Little Gem Lettuce, Parmesan, Toasted Breadcrumbs

SEASONAL HOUSE SALAD

Spring Greens, Mint, Pickled Strawberries, Manchego, Sunflower Praline, Cucumbers, Strawberry Lemonade Vinaigrette

WEDGE SALAD

Smoked Bacon, Blistered Tomato, Shaved Purple Onion, Sesame Seed, Roth Buttermilk Bleu Cheese Dressing

ENTRÉES

CHOICE OF 2 - ADDITIONAL OPTION + \$8 PER PERSON

VEGETABLE CHICKEN LINGUINI

Mushrooms, asparagus, charred tomatoes, Cajun cream sauce

CHICKEN PICCATA

topped with Sundried Tomato Tapenade, Goat Cheese, and Piccata Sauce

CRAB CAKES

Topped with Green Goddess aioli

SHORT RIB +10PP

Mushroom bordelaise

SIDES

CRISPY DUCK FAT POTATOES

Crispy Confit Potatoes, Lemon Caper Aioli

MAC N CHEESE

Cheddar, American, Parmesan

7TH STREET CORN

Grilled NC Sweet Corn, Duke's Mayo, Blackening Seasoning, Cotija Cheese, Green Onions

HEARTH VEGETABLES

Seasonal, Local

DESSERT

BEIGNETS

With Nitro Cold Brew Icing & Powdered Sugar

SEASONAL FRUIT CRUMBLE

Served Warm with Salted Caramel Ice Cream



FAMILY-STYLE
MENU

SEMI-PRIVATE EVENT MENU

APPETIZERS

CHOICE OF 2

CRAB CAKES - \$12PP

Miso Crab cakes. Green Goddess aioli

CAESAR SALAD - \$11PP

Charred Little Gem Lettuce, Parmesan, Toasted Breadcrumbs

SEASONAL HOUSE SALAD - \$12 PP

Spring Greens, Mint, Pickled Strawberries, Manchego, Sunflower Praline, Cucumbers, Strawberry Lemonade Vinaigrette

WINGS - \$13 PP

House-Made Hot Sauce with Celery, Carrot, and Roth Buttermilk Bleu Cheese Dressing

OR

Dry Rubbed and topped with Alabama White Sauce, Blistered Onion Confit

ENTRÉES

PRIME FILET - \$32PP

Topped with Chimichurri

**PAN MARKET FISH - MKT
PRICE PP**

Romesco, Crispy Fennel, Herb Oil

**MEDITERRANEAN CHICKEN PICCATA -
\$28 PP**

Seared SMF Chicken Breast topped with Sundried Tomato Tapenade, Goat Cheese, and Piccata Sauce

TOMAHAWK STEAK - \$65 PP

Medium Rare

SIDES

CRISPY DUCK FAT POTATOES - \$12 PP

Crispy Confit Potatoes, Lemon Caper Aioli

7TH STREET CORN - \$11 PP

Grilled NC Sweet Corn, Duke's Mayo, Blackening Seasoning, Cotija Cheese

MAC N CHEESE - \$11 PP

Cheddar, American, Parmesan

HEARTH VEGETABLES - \$15 PP

Seasonal, Local

ASPARAGUS - \$8 PP

Miso Butter, Aleppo

DESSERT

BEIGNETS - \$8 PP

With Nitro Cold Brew Icing & Powdered Sugar

SEASONAL FRUIT CRUMBLE - \$13 PP

Served Warm with Salted Caramel Ice Cream